

## WHITE BREAD

(Makes 2 loaves)

6 to 6½ cups unsifted flour  
3 tablespoons sugar  
1½ teaspoons salt  
1 package Fleischmann's®  
Active Dry Yeast

1½ cups water  
½ cup milk  
2 tablespoons margarine or butter



In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine water, milk and margarine in a saucepan. Heat to 120°-130°F. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down. Turn out onto lightly floured board; divide dough in half. Cover; let rest 15 minutes. Shape pieces of dough into loaves. Place in two greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 400°F about 30 minutes, or until done. Remove from pans and place on wire racks to cool.

To save up to 50% rising time, use FLEISCHMANN'S RapidRise Yeast: Follow Quick mix steps on package back.



To keep bread fresh, store in resealable  
2-gallon Ziploc® Jumbo Storage Bags.

For more easy recipes send \$1.50 to: Bake-It-Easy  
Cookbook, P.O. Box 337, Dept. S, Teaneck, NJ  
07666. Allow 4-6 weeks for delivery.





## Honey-Glazed Roast Turkey

Serves 12

one 12 lb. fresh or thawed turkey

$\frac{1}{4}$  tsp. salt

fresh ground pepper

2 tbsp. honey

Butter Flavor All Natural PAM® Cooking Spray

Preheat the oven to 350°F. Rinse the turkey thoroughly with paper towels. Rub salt and pepper into the turkey's neck, body and neck cavities and outside the bird.

To stuff the turkey, loosely fill the cavities with stuffing recipe. Tie the drumsticks together and tuck the wings under the bird. Spray the inside of the roasting rack with PAM until they glisten. Put the turkey on the rack in the pan. Add 1 cup of water to the pan.

Spray the bird lightly with PAM. To keep the turkey moist and prevent over-browning, make a tent of aluminum foil. Use an extra-wide sheet of foil (or two sheets crimped together) 1½ feet longer than the pan, shiny side down over the turkey, and tuck it loosely under the edges of the pan. Roast the turkey for 2½ hours. Take the turkey from the oven.